The Pendulum

Features

Varsity sports grille offers wider selection

Jason Chick

Reporter

Varsity, one of Elon's newest additions to the growing list of food venues on campus, is a sport grill complete with 14 flat-screen TVs, each offering a different channel.

The 145-seat themed eatery is a fresh new take on the campus dining experience. Last year's Cantina Roble offered an escape from dining hall monotony and now Varsity is a sure contender for students' Phoenix Cash.

Housed in the downstairs McEwen dining area, Varsity offers burgers, sandwiches, salads, wraps, pasta and more. Many of the entrées feature Elon-related names. Try the Duke's Sirloin Burger topped with Monterey Jack cheese, tomato, lettuce, shaved red onions and guacamole-ranch dressing. If burgers are not your thing, give the Tuna Vegetable Roll-Up a try. It's complete with pesto cream cheese, tomatoes and cucumbers. If you go with a burger, sandwich, wrap or hoagie, you will be served the basic potato chips, but it is worth the extra 99 cents to upgrade to a side of fries. You'll be glad you did.

Tired of the standard dining hall tables? Sure, Varsity has them, but why not try a booth? Or sit at a bar table or at the "curvatious" double-sided bar itself. However, do not think a bar equals alcohol. You'll still need to venture across the street to Cantina if you have a beer in mind. Varsity only serves the standard, non-alcoholic beverages.

As with any sports grill, Varsity serves its beverages in Styrofoam cups and meals in baskets. Whether it's the food, casual atmosphere or its convenient location for a chat with friends over drinks between classes, Varsity is the place.

To set the sports bar mood, murals featuring Elon's Phoenix athletes, sports memorabilia and a superior sound system surround the facility. Be sure to check out the special viewing room. The room has theater-style seating – plush black leather recliners – and a large screen TV that offers access to cable TV and DirecTV. DirecTV packages available include NFL Sunday Ticket, NHL Center Ice, ESPN Game Plan, NBA League Press and ESPN Full Court.

Varsity is open Sunday through Saturday, 11:30 a.m. to 1 a.m. Varsity accepts Phoenix Cash, cash, Meal Dollars, Community Dollars, Food Dollars, Visa and MasterCard.

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Matt Belanger / Photographer

Varsity, Elon's newest dinning facility is located in downstairs McEwen and is open Sunday through Saturday 11:30 a.m. to 1 a.m.l your

Jazzy new look comes to Rockola

Leigh Wiley Reporter

Over the summer Rock-Ola Café underwent major remodeling. Renamed The Rockola Grille, this one-time burger joint attempted to go upscale.

Unfortunately, going upscale includes increased prices. For a decent meal, plan on spending \$8 to \$18.

Sandwiches and burgers are less expensive and usually cost less space, but most other entrees cost as much as \$10-\$15. And plan on adding \$4 to your tab for desserts such as cheesecake and the awesome brownie sundae.

The remodeling has also brought additions to the menu. There are seven new types of salads, all over \$7. There are two types of fresh fish every day. There's the range of your usual sandwiches, such as a Reuben and a chicken sandwich.

Also featured pasta, steak and fajita entrees. The fajitas are the most requested entrees and are guaranteed to be served steaming.

But Rockola's biggest sellers aren't entrees. The Loaded Cheese Fries appetizer is the menu's most popular item and the desserts are almost meals unto themselves.

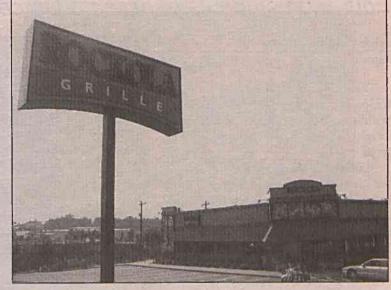
Despite the resulting increases in prices, Rockola had some good reasons for going upscale.

Chris Archambault, one of Rockola's managers, said that theme restaurants are taking a downturn in popularity.

In order to save sales, Rockola managers planned an early remodeling. As a result, the restaurant has successfully matured and improved.

Gone is the memorabilia from the 1950s. The uniforms have become more formal and the wine list has jumped from three wines to 10.

The management said they are trying to bring in new clients that might have previously been turned off by the appearance, while also retaining their regular diners.



Rock-Ola Cafe' located on Huffman Mill Road recently remodeled to Rockola Grille, changing their menu and overall appearance.

With rafters and blue walls, the place doesn't feel elegant. But the new individual booths and dividers make each party feel more intimate and private than in the former setting.

There is still a large bar located at the center of the restaurant, where patrons can grab a drink

or have a quick bite,

If you dine at this restaurant, bring your wallet. With these appetizers and desserts this could be an expensive evening.

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